



Monster Eggs

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SUMMARY

Here's what you need to make the Monster Eggs:

2 teaspoons black food coloring

12 eggs

1/4 cup mayonnaise

1 Tablespoon Grainy mustard

A couple dashes of hot sauce

Salt and Pepper

Sliced olives (I only used the end)

Ziploc bag

Gloves to protect hands from dye

Step 1 — Monster Eggs



- In a stock pot combine 8 cups of water with black food coloring. Place eggs in a single layer, cover and bring to a boil. Remove from heat and let stand for 15 minutes.
- Using a slotted spoon, place eggs on paper towels. Place colored water in fridge to cool. Use the end of the a wooden spoon to tap each egg in several places to slightly crack the shell. The more places you crack, the more veins the egg will have.
- Place the eggs back into the cooled water and let sit for 2 to 3 hours. The longer they sit the darker the veins.

Step 2



- When done, peel eggs and cut length-wise. Using a teaspoon, scoop out the egg yolks and set egg whites aside. Mash yolks with remaining ingredients.

Step 3



- Fill a Ziploc bag with egg yolk mixture and cut one of the corners off to fill each egg white.

Step 4



- Garnish with a sliced olive.

Step 5



- Peeling the eggs is usually my least favorite part. With these eggs though it was a SURPRISE every time! Aren't the egg shells beautiful?

These eggs turned out great! They were so much fun to make too. The longer you leave them in the dye the darker the veins will get. Have fun with it. Change up the color or the ingredients you fill your eggs with.

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